

#1750

WaffleCone
Maker
with cone roller &
bowl maker press

Instructions for Use
and
Recipe Guide

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including:

1. Read all instructions
2. Do not touch hot surfaces, instead use the handles.
3. To protect against electrical shock, do not immerse power cord, plug or appliance in water or any other liquid.
4. If the power cord is damaged, the manufacturer (or a similarly qualified person) must replace it in order to avoid a hazard.
5. Do not use outdoors
6. Close supervision is necessary when any appliance is being used by or near children.
7. Avoid contact with moving parts.
8. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
9. Unplug from outlet when not in use and before cleaning. Allow appliance to cool completely before putting on or taking off parts.
10. Do not operate appliance with a damaged power cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to manufacturer or its service agent for examination, repair or adjustment.
11. Do not let the power cord hang over the edge of a table or counter or touch any hot surface.
12. Do not use the appliance for other than intended use.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. To disconnect, remove the plug from the wall outlet.
15. Do not clean the appliance with metal scouring pads. Pieces can break off from the pad and touch electrical parts, creating a risk of electrical shock.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it does not fit, contact a qualified electrician. Do not modify the plug in any way.

THIS DEVICE FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

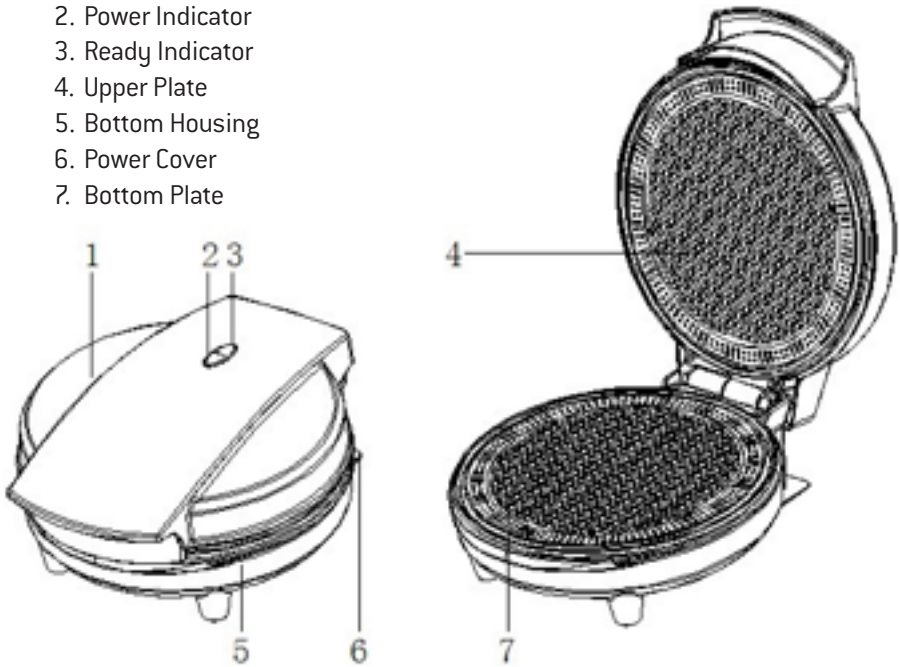
IMPORTANT SAFEGUARDS. READ ALL INSTRUCTIONS

- Make sure the voltage in your outlet is the same as the voltage indicated on the appliance's rating label.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug – do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service person.
- Close supervision is necessary when your appliance is being used by children.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surfaces.
- Do not operate appliance if it has malfunctioned or has been damaged in any manner. In order to avoid the risk of an electric shock, never try to repair the Waffle Cone Maker yourself. Take it to an authorized service station for examination and repair.
- Do not use outdoors or for commercial purposes.
- Unplug the unit when finished using.
- **Do not immerse the appliance in water or any other liquid.**

PARTS IDENTIFICATION

Before using your Waffle Cone Maker for the first time, you should become familiar with all of the parts. Read all Instructions and Safeguards carefully.

1. Upper Housing
2. Power Indicator
3. Ready Indicator
4. Upper Plate
5. Bottom Housing
6. Power Cover
7. Bottom Plate



BEFORE FIRST USE

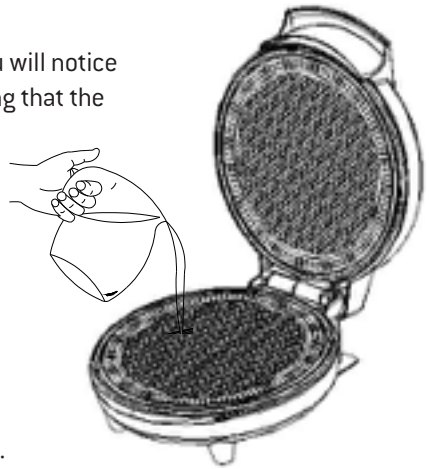
- Remove all packaging materials.
- Clean the baking plates with a damp cloth or sponge.
- Slightly grease the baking plates with a little cooking oil.
- Take care to prevent water from running into the appliance.

HOW TO USE YOUR WAFFLE CONE MAKER

Before using the appliance for the first time, peel off any promotional materials and packaging materials, and check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth. For best results, pour a teaspoon of vegetable oil on to the non-stick plates. Spread over with an absorbent kitchen towel and wipe off any excess oil.

When your Waffle Cone Maker is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

- Inset the pin plug into the power outlet, you will notice that the ready indicator will go on, indicating that the Waffle Cone Maker has begun preheating.
- Allow your Waffle Cone Maker to pre-heat until the ready indicator goes out. This indicates that the cooking plates have reached the correct temperature for cooking.
- For best results, lightly spray the cooking plates with a cooking oil spray before using. This will assist in the removal of the waffles after cooking.
- Scoop $\frac{1}{4}$ cup of batter and pour it on the center of the waffle cone maker.
- Gently close the lid, ensuring the latch locks in place. Do not slam the lip down as it may cause the mixture to run off the cooking plates.
- Allow to cook for approximately 2 minutes or until golden.
- To remove waffles, always use a silicone or wooden spatula. Never use a sharp object or metal, as this will damage the non-stick surface of cooking plate.
- Refer to recipe instructions for specifics on creating waffle cones & bowls.



CLEANING AND CARE

- Always turn off the power and remove the plug after and before cleaning.
- The cooking plates are coated with non-stick cooking surface, therefore little cleaning is required. Simply wipe cooking plates over with a damp cloth.
- Do not immerse the Waffle Cone Maker in water or other liquid.
- Do not use abrasive scouring pads, powders or cleaners.
- Do not place in the dishwasher.
- Before next use, lightly grease the cooking plates for easy removal of cooked waffles.

STORAGE

- Always unplug the Waffle Cone Maker before storage.
- Always make sure the Waffle Cone Maker is cool and dry before storing.
- To minimize storage space in your kitchen, the Waffle Cone Maker can be stored vertically.

WAFFLE CONE RECIPE

Makes 8-10 cones

$\frac{2}{3}$ up of all-purpose flour (or gluten free baking flour if there are any allergies)

$\frac{1}{4}$ tsp of salt

2 eggs

$\frac{1}{2}$ cup of sugar

4 tbs ($\frac{1}{2}$ stick) unsalted butter, melted

$\frac{1}{4}$ cup milk

Tip- Add cinnamon or vanilla to your batter to make your cone even more sweet and delicious!

Doubling batter makes 18-20 cones

INSTRUCTIONS

- Plug in waffle cone maker to heat up, light will come on when ready.
- Mix together flour and salt in small bowl and set aside.
- Whisk together eggs and sugar for one minute
- Add flour mixture, butter and milk and stir until combined
- Scoop $\frac{1}{4}$ cup of batter and pour it on the center of the waffle cone maker
- Close the waffle cone maker and set your timer for 2 minutes
- Use a silicone spatula to remove waffle cone and IMMEDIATELY use the roller or bowl press so the cone can dry in the shape you would like.
- **If making a waffle cone:** take the hot waffle off of the waffle cone maker and lay flat on parchment paper/ wet the edges a small amount and roll with the cone shaped roller. Hold it together and press until dry. It will harden into a cone.
- **If making a waffle bowl:** take the hot waffle and place on top of lower bowl and press top bowl down over it. Let sit for 2 minutes while your next waffle cone is cooking. After 2 minutes, take out and the bowl should be hardened into a bowl. If condensation occurs on the bowl press, wipe with paper towel and continue as normal.
- Fill with ice cream and Enjoy!

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